WMF 800

User Manual EN
Type 03 0400

Parts of the machine

The power of innovation, the quality that WMF is known for, and years of experience have made WMF professional coffee machines so successful.
Despite its compact size, the WMF 800 has all the important components of professional WMF coffee machines – the basis for perfect coffee enjoyment.

The WMF 800 has an appealing, clean design.
Its simple operation concept is an indication of technical superiority.

This is what makes the WMF 800 so remarkable:

- WMF Touch Concept: A simple touch is enough
- Seven coffee specialities, warm milk, and water for tea
- Just one spout for everything: WMF All-In-One
- Original technology from WMF professional coffee machines
- Simple milk system rinsing: WMF Connect & Clean
- 24-month premium guarantee, with pick-up and delivery

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Before you begin

Read this user manual before you begin dispensing coffee. Only then can you use all of the functions, operate the machine safely and spoil yourself with a wonderful cup of coffee.

Additional components of the user manual:

- Brief instruction for beverage dispensing / care

User manual signs and symbols

Hazard notices

Caution
Risk to machine
General hazard

Caution
Risk to user

Caution
Hot liquid

Caution
Hot surface

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Caution
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Tip

Always follow the safety instructions in the “Safety” chapter, page 60.

Ready to operate display

The descriptions in the user manual always assume that the coffee machine is ready to operate.

Glossary

Term	Declaration
•	Listings, selection options
>	Individual actions, individual steps
Text in italics	Description of coffee machine state and/or explanations of steps carried out automatically
WMF All-in-One spout	Combination coffee spout and milk foamer
WMF Connect & Clean	Automatic milk system rinsing
Touch Concept	Operator control panel with beverage buttons and operation buttons

Start-up program

Unpacking and setting up

> Unpack coffee machine and set it up on a stable, horizontal surface

You must protect a sensitive installation surface against damage using a waterproof, heat-resistant, non-slip mat.
Regularly check the coffee machine and keep the installation surface dry.
If liquid leaks regularly, this is a machine malfunction that must be checked immediately.

Always follow the safety instructions in the "Safety" chapter, starting on page 60.

Power cord connection

> Inspect the coffee machine for possible shipping damage
> Connect the included power cord to the machine (connection on the rear of the machine)
> Plug the cord into a grounded outlet
> Place the drip tray grid into the drip pan
> Place the drip tray in the machine

Drip tray and drip tray grid

Test the water hardness

> Briefly dip a carbonate hardness test strip into water (approx. 1 second)
> One minute later, read the degree of hardness on the colour scale of the test strip package

The water hardness is set during start-up.

Prepare the water tank

> Lift the water tank slightly and remove from the coffee machine
> Remove all accessories from the water tank
> Rinse the water tank thoroughly with clear water

Water tank

Insert the WMF water filter

The optional WMF water filter ensures the best coffee quality and protects the coffee machine from calcium deposits.

For water hardness 0-4, do not use a water filter.

> Remove the built-in filter from the front of the water tank [1]
> Pull up the latch on the cartridge adapter [2]
> Stick the cartridge adapter on the water outlet from the top [3]
> Push down the latch on the cartridge adapter [3]
> Unpack the water filter cartridge and place it on the cartridge adapter [4]

The sieve and water filter sit very securely.

1

2

3

4

Fill the water tank

> Fill the water tank with cold tap water (max. 2.2 litres)

Water can then be added, with the lid in place.

> Place the lid on the water tank

The lid must be on the tank when it is put in place.

> Slowly slide the water tank back into the machine

Fill the water tank only with fresh, cold water. Never use hot water, mineral water, milk or other liquids.

Install the milk hose

The milk hose is already mounted on the All-in-One spout.

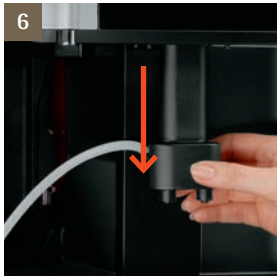
- For refrigerated milk, use the brown milk nozzle (installed on delivery)
- For non-refrigerated milk, use the transparent milk nozzle from the accessories box

The nozzle fits very tightly in the hose. The easiest way to remove it is to pull while twisting.

> Remove the coffee grounds container
> Move the All-in-One spout to the lowest position [6]
> Insert the milk hose into the guide [7] [8]

The milk hose must be in the lowest position without tension and must not run in front of the grounds container.

6



7

8

Connect the milk hose to the milk

> Place the refrigerated milk directly to the left of the machine
> Place the milk hose with the milk nozzle on it into the milk container

The hose end with the milk nozzle should reach the bottom of the milk container.

Milk is a very sensitive food. When handling milk, always ensure cleanliness. Only open packs with clean hands and utensils. Take care that no bacteria can be introduced into the milk.

Fill the coffee bean hopper

> Open the lid of the bean hopper
> Pour in the coffee beans (max. 320 g)
> Close the lid

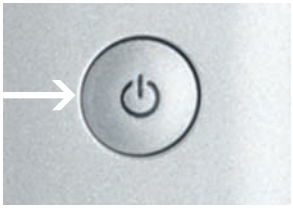
Once roasted coffee beans have been unpacked, they lose their aromatic components within days.
Therefore, only pour as many beans into the coffee bean hopper as you expect to use in the next few days; frequent topping off is better.

Ensure that no foreign bodies land in the coffee bean hopper. Such foreign bodies can damage the grinders of the coffee mill. This damage is not covered under the warranty.

Do not reach into the bean opening of the mill.

Each coffee machine is thoroughly tested before shipment. Therefore, coffee grounds residue may remain in the grinder. Your coffee machine is not used.

Start-up program



> Press the on/off button

The start-up program begins.

```
language: english
OK: P    change: -/+
```

> Press the + button to set the desired language
> Confirm with the P button

```
initial setup
of your WMF800
```

The machine is switched on, the start-up program leads you through the basic settings.

Basic settings

> Press the – and + buttons to set the desired values
> Press the P button to confirm the values and inputs

After confirmation, the program jumps to the next point of the settings.
The new values are saved when you exit the program.

The set values can be changed in the "Basic Settings" program after start-up.

See page 30

Time of day

```
time hh:mm:ss
OK: P  change: -/+
```

> Set the current time here with the – and + buttons

hh= hour (two places) mm= minutes (two places) ss= seconds (two places)

> Press the P button to confirm the values

After confirmation, the program jumps to the next point of the settings.

Date

```
date dd:mm:yyyy
OK: P  change: -/+
```

> Set the current date here with the – and + buttons

dd= day (two places) mm= month (two places) yyyy = year (four places)

> Press the P button to confirm the values

After confirmation, the program jumps to the next point of the settings.

Switch off time (in minutes after the last beverage preparation)

```
sw. off time: 30 min
OK: P  change: -/+
```

Here you can set how many minutes after the last beverage preparation the coffee machine should switch off automatically.
If set to "0 Minutes" the machine does not switch off.

C	*Cancel operation*
	Care button
P	*Select/confirm*
+	*Page forward* *Increase value*
–	*Page backward* *Reduce value*

The new values are saved when you exit the program.

If timer operation is activated, the machine switches on again at the set switch-on time.

Water hardness

```
water hardn.: 13-16
OK: P  change: -/+
```

Carbonate hardness test
See included accessories

> Set the result of the carbonate hardness test with the – and + buttons
> Confirm the value with the P button

After confirmation, the program jumps to the next point of the settings.

Water filter

```
water filter: no
OK: P  change: -/+
```

> Enter here with the – and + buttons whether you are using a tank filter (recommended for water hardness 5 °dKH and higher)
> Press the P button to confirm the setting

If "water filter" is set, then the filter should be rinsed now.

```
place 3L container
under h. w. spout
```

> Set a container with approx. 3 litres capacity under the hot water spout

When rinsing the filter, you will hear unusual noises. This is normal. The noises will stop during the filter rinse.

> Fill the water tank with cold tap water
> Place the lid on the water tank

The lid must be on the tank when it is put in place.

> Slowly slide the water tank back into the machine

The machine now heats up.

```
heating up ...
```

Rinse filter:
Follow the display messages
Insert water filter
see Start up page 8
Change water filter
see "Care" page 40

After the machine has heated up, there is a coffee system rinse. This warms up all the pipes. After each brewing cycle, in the heating up phase and during the care programs, so-called release water runs into the drip tray.

> Place a container for the rinse water (approx. 120 ml) under the All-in-One spout

The coffee system rinse lasts approx. 40 seconds.

At the end of the start-up program, a brewing test is carried out.
The espresso button flashes.
> Place an appropriate cup under the All-in-One spout
> Press the flashing espresso button briefly
The brewing test begins.
The coffee grinder will be filled with coffee beans during the brewing test.
Discard this first cup of coffee. After this, the machine is ready to operate.

C	*Cancel operation*
	Care button
P	*Select/confirm*
+	*Page forward* *Increase value*
−	*Page backward* *Reduce value*

The new values are saved when you exit the program.

Start-up complete

Start-up is now complete. All settings can be changed now, or at a later time.
The following setting options are available:

- Set cup size
- Beverage setting
- Basic settings
- Grinding degree setting

Grinding degree setting
Other settings
see page 33

For perfection in your preparation of coffee we have compiled a chapter of “Tips and Tricks”.

Tips and tricks
see page 48

Switching on and off

When switching the machine on and off, an automatic coffee system rinse starts automatically. This requires that sufficient water be in the tank at all times. Empty the drip tray regularly, since the rinse water (approx. 120 ml) runs into the drip tray through the All-in-One spout. You can place a container under the All-in-One spout to catch the rinse water.

About the timer: Switching on and off

The coffee machine automatically switches itself off at a pre-set time. In this circumstance also, the machine performs a coffee system rinse directly before switching off.
Empty the drip tray regularly, since the rinse water (approx. 120 ml) runs into the drip tray through the All-in-One spout. You can place a container under the All-in-One spout to catch the rinse water.

Setting automatic switch off time after last beverage dispensing
Basic settings
see page 31

1x Latte Macchiato
C

Operation

This chapter explains all you need to know about simple preparation of coffee using the WMF800.

- Prepare coffee beverages
- Prepare milk and milk foam
- Dispense hot water
- All-in-One spout
- Control buttons
- Operating and lighting concept
- Switching on and off the coffee machine / timer operation

Always observe the safety instructions to operate the WMF800 safely.

Safety
see page 60

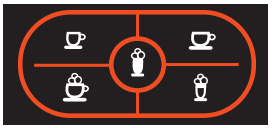
Caution. Burning and scalding hazard.

- The All-in-One spout and the hot water spout can get very hot.
- The beverages dispensed and the escaping steam are very hot.
- Never touch the spouts during or directly after dispensing beverages.
- Never touch the beverages, rinse and cleaning water or steam during or directly after dispensing beverages.

Preparation of coffee beverages

The WMF800 has an operator control panel with five beverage buttons. It covers seven international coffee specialities, as well as milk and milk foam. Each of the buttons is assigned to several beverages.

Beverage button overview

briefly	1x espresso	Milk button in the center: Milk = press briefly	1x café crème	briefly
long	2x espresso		2x café crème	long
briefly	1x cappuccino		1x latte macchiato	briefly
long	2x cappuccino	Milk button in the center: Milk foam = press and hold	not used	long

Hot water button

- Press briefly -> the symbol for the selected beverage lights up
- Press long -> the symbol for the selected beverage blinks (not for milk or hot water)

Set the height of the All-in-One spout
see page 21

Coffee preparation using the manual insert
see page 18

Preparing milk and milk foam
see page 19

Example: Prepare a cup of Cappuccino

Here is a step-by-step description of how to prepare a cup of cappuccino.
This description serves as an example for the preparation of all beverages. All steps are carried out for the preparation of the other beverages according to the example.

> If necessary, adjust the height of the All-in-One spout to the height of the cup

The All-in-One spout must not be in the top position.

> Place an appropriate cup under the All-in-One spout

> Press the cappuccino button briefly

See beverage button overview.

The beverage button pressed lights up.

The display indicates:

```
1x Cappuccino
```

Depending on the setting, the coffee beans are ground appropriately for the selected beverage.
The preparation occurs as specified in the beverage settings.
The beverage is prepared and dispensed into the cups underneath the spout.

The display indicates:

```
your selection pls
08:15  25.08.2008
```

Dispense milk:

The All-in-One spout is at the top position.

Dispense milk foam :

The All-in-One spout is not at the top position.

If a beverage is selected and the All-in-One spout is not in the appropriate position, then a reminder is shown on the display.

Preparing milk and milk foam, see page 19

WMF All-in-One spout see page 21

Increase coffee strength for the next beverage

Before each coffee preparation, you can decide how strong you want the next coffee beverage to be. The following coffee strengths are available:

- **Mild** (approximately 15 % weaker than the saved setting)
- **Normal** (corresponds to your setting)
- **Strong** (approximately 15 % stronger than the saved setting)

> Place an appropriate cup under the All-in-One spout
> Select the desired coffee strength with the – and + buttons
> Select the beverage

The beverage button selected lights up and the beverage name is indicated on the display.
The selected beverage is prepared.

Preparing beverages
see page 17

Cancel beverage preparation
see page 20

You can cancel the current beverage dispensing. Press the C button.

Coffee preparation using the manual insert

In addition to the coffee bean hopper, you can use the manual insert to make second type of coffee, such as decaffeinated coffee.

> Place an appropriate cup under the All-in-One spout
> Remove the lid of the manual insert

The display instructs:

```
insert coff. grounds
select beverage
```

> Place the ground coffee for one brewing cycle in the manual insert
> Close the lid
> Select the beverage with the beverage buttons (one cup)

This procedure can be cancelled with the C button.

Always use ground coffee for the manual insert (max. 15 g per preparation).
The coffee machine gets soiled inside if too much ground coffee is put in at once.
Do not use water-soluble, freeze-dried instant coffee.
Each brewing cycle using the manual insert is measured separately.
Coffee ground too fine can cause malfunctions.

Care > Cleaning brewing unit
see page 45

Dispensing milk and milk foam

At the touch of a button, the WMF 800 also dispenses warm milk and milk foam.

press briefly	press and hold
1 cup milk	Milk foam on request
All-in-One spout in the top position	All-in-One spout not all the way to the top

If a beverage is selected and the All-in-One spout is not in the appropriate position, then a reminder is shown on the display. See WMF All-in-One spout page 21.

Milk or milk foam can drip out a bit after dispensing. It is best to leave the cup under the All-in-One spout briefly after dispensing, or to place a small catch basin under the spout. Milk can also drip out if the tetrapak is full and the All-in-One spout is in a lower position. Slide the spout upward a little after dispensing a beverage.

Cup of warm milk

The All-in-One spout must be in the top position.

> Place an appropriate cup under the All-in-One spout

> Press the milk button 1x briefly

Another press of the milk button ends dispensing prematurely.

After dispensing milk, the All-in-One spout should be slid downward slightly. The display prompts for this.

Milk foam

The All-in-One spout must not be in the top position.

> Place an appropriate cup under the All-in-One spout

> Press and hold the milk button

Milk foam is dispensed as long as the button is pressed.

Set cup size, see Settings chapter page 26

Dispensing hot water

With the hot water function, you can dispense hot water, for instance for tea.

press briefly	press and hold
1 glass hot water	Hot water on request

Hot water button

Glass of hot water

> Place a suitable glass under the hot water spout
> Press the hot water button 1x briefly

Another press of the hot water button ends dispensing prematurely.

Dispensing any quantity of hot water

> Place a suitable glass under the hot water spout
> Press the hot water button until the desired quantity has been dispensed

General beverage preparation

Caution. Burning and scalding hazard.

- The All-in-One spout and the hot water spout can get very hot.
- The beverages dispensed and the escaping steam are very hot.
- Never touch the spouts during or directly after dispensing beverages.
- Never touch the beverages, rinse and cleaning water or steam during or directly after dispensing beverages.

Cancel beverage preparation

You can cancel the current beverage dispensing.

Completely cancel beverage preparation:

> Press the C button

C button

For beverages with more than one component, such as coffee and milk:

For beverages with several components, active dispensing can be interrupted. The next component will continue to be dispensed.

> Press the beverage button again

WMF All-in-One spout

The WMF 800 is fitted with a unique system that has been standard in our professional machines for many years: The All-in-One spout. It dispenses coffee and milk foam simultaneously, with variable height adjustment so that you can place anything from an espresso cup to a latte macchiato glass beneath it.
The adjustment height ranges from 67-141 mm.
The double milk foamer lets you prepare 2 portions of cappuccino at once: perfect coffee for two.

Adjusting the height

> Hold the All-in-One spout firmly between your thumb and forefinger and move it to the desired height

Milk position of WMF All-in-One spout

Milk is dispensed at the top position of the All-in-One spout.
The top position is intended solely for milk dipsensing.
If the All-in-One spout is not at the top position when milk is selected:
The following messages are displayed alternately:

1x mug of milk move spout up max.	1x mug of milk confirm beverage

> Slide the All-in-One spout all the way to the top
> Press the milk button again briefly

Milk foam position of All-in-One spout

Milk foam is dispensed at all positions of the All-in-One spout, except the top position.
This also applies to coffee beverages that contain milk foam.
After dispensing milk, the All-in-One spout should be slid downward slightly. The display prompts for this.
If the All-in-One spout is in the top position when milk foam, or coffee beverages that contain milk foam, are selected:
The following messages are displayed alternately:

1x Latte Macchiato lower spout into	1x Latte Macchiato confirm beverage

> Slide the All-in-One spout all the way to the top
> Press the desired beverage button again

Control buttons

Just a few buttons make it simple and uncomplicated to enjoy perfect coffee.

on/off button

- Switching on
- Switching off
- Timer operation (if activated)

C button

- Cancel operation
- Back without changing

Care button

- Care menu

P button/Program button

- Introduction to settings
- Confirm a selection

Plus button/aroma button

- Page forwards
- Increase coffee strength for the next beverage

Minus button/aroma button

- Browse back through the programs with minus
- Reduce coffee strength for the next beverage

C	*Cancel operation*
	Care button
P	*Select/confirm*
+	*Page forwards* *Increase value*
-	*Page backward* *Reduce value*

The new values are saved when you exit the program.

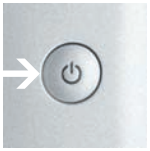
Operating and lighting concept

The lighting system helps you with navigation.
Only the available buttons are lighted.

- Press briefly -> the symbol for the selected beverage lights up
- Press long -> the symbol for the selected beverage blinks (not for milk or hot water)

Switching the coffee machine on and off

Switching on



> Press the on/off button

The welcome display appears, then the coffee machine heats up.

```
WELCOME
WMF 800
```

```
heating up ...
```

Time from switching on until ready to operate approx. 4 min.

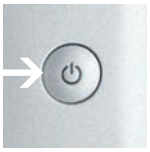
> Place a container for the rinse water (approx. 120 ml) under the All-in-One spout

After the machine is heated up, there is a coffee system rinse. This rinse warms up all the pipes.
The coffee system rinse lasts approx. 40 seconds; after this, the machine is ready to operate.

```
your selection pls
08:15  25.08.2008
```

The ready to operate display appears.

Switching off



> Press the on/off button for approx. 3 seconds
> Place a container for the rinse water (approx. 120 ml) under the All-in-One spout

If beverages with milk, such as latte macchiato, were prepared, then you will be asked to perform a milk system rinse.
A coffee system rinse begins after that. Follow the display messages.
The machine switches off.

Milk system rinse
Care > Care programs
see page 37

Switching the coffee machine on and off with the timer

Setting the automatic switch-on time

To use the timer, the basic setting “Automatic switch-on time” must first be set to active.

Set automatic switch-on time to active

Settings > Basic settings
> Automatic switch-on time
see page 31

> To switch off the machine with the timer press the on/off button briefly

```
timer 06:30
OK:P  change -/+
```

If the machine is not operated within one hour after automatic switch-on, it switches off again.

The display of time and date can be hidden.

Settings > Basic settings
see page 30

> Use the – and + buttons to set the switch-on time
> Confirm with the P button

The machine rinses and then goes into Timer operation. The display indicates the switch-on time set, the current time and the date. The machine switches on automatically at the set time.
The time of day is displayed, if this is activated in the basic settings.

Display timer operation

```
timer 06:30
08:15 25.08.2008
```

The display of time and date can be hidden.

Settings > Basic settings
see page 30

Manual switch-on for timer operation

> Press the on/off button briefly

In timer operation, the machine switches on again immediately before the automatic switch-on time.

Manual switch-off for timer operation

> Press the on/off button for > 3 seconds

The machine switches off and the timer is no longer active.

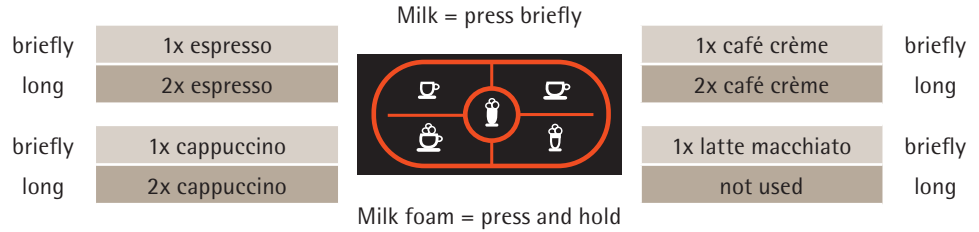
C	*Cancel operation*
⎍	*Care button*
P	*Select/confirm*
+	*Page forwards* *Increase value*
–	*Page backward* *Reduce value*

The new values are saved when you exit the program.

Settings

The cup size setting allows you to select the cup volume for your coffee specialties, just as simply as with WMF professional machines. When you do this, the coffee machine adjusts the recipe quantities to the new cup volume, so that you still receive the same coffee taste.
You can of course use the Beverage settings to vary the recipe individually.
The Basic settings are the settings for the operation and display of the coffee machine.
The Counters give you information about the number of beverages that have been prepared.

P button



Hot water button

Cup size (Cup volumes)

All beverage volumes are matched to the Barista cups.

The WMF 800 allows you to make easy individual adjustments to the cup volume to suit the cup sizes. The essential point is that the recipe remains unchanged.

> Press the P button briefly

```
select program
browse: +
```

> Use the + button to browse to display

```
cup size
OK: P   browse: -/+
```

> Select the cup size with the P button
> Select the beverage for which the cup volume should be adjusted to the cup size
> Set the desired cup volume with the – and + buttons

The cup volume is displayed in %. 100 % corresponds to the beverage setting.

Change the recipe Beverage settings
see page 27

> If necessary the new setting can be tested by a preparation test

The taste and the composition of the beverage remains the same, only the volume is changed to your wishes and to match the cup size.

> As soon as the cup volume is set as desired, confirm the new value with the P button

Beverage settings

Here you can adjust the recipes of your coffee specialties according to your personal tastes.

The following settings are available:

- Water volume
- Coffee strength
- Milk volume*
- Rest time for Latte Macchiato
- Sequence of dispensing of milk and coffee*
- Pre-brew (aroma development)

** Option only available for beverages with milk or milk foam*

Call up the beverage settings

> Press the P button briefly

> Use the + button to browse through to

> Select the beverage setting program by pressing the P button
> Select the beverage for which the taste and composition should be changed

C	*Cancel operation*
Care	*Care button*
P	*Select/confirm*
+	*Page forward* *Increase value*
−	*Page backward* *Reduce value*

The new values are saved when you exit the program.

Water volume

> Example: press the plus button until the water volume is increased to 37 ml

```
water volume: 37ml
OK: P  Test:bev.btn.
```

You can start a preparation test with the new values at any time.

> Place an appropriate cup under the All-in-One spout
> Press the beverage button again
> Test the beverage

> If the beverage is to your taste, confirm the settings by pressing the P button

```
water volume: 37ml
OK: P  change: -/+
```

Coffee strength

```
strength 100% 6,7s
OK: P  change: -/+
```

The grinding quantity varies depending on the grinding degree setting, the type of coffee used, the humidity and various other factors. The factory setting for Espresso is about 8 grams.
Determine the desired coffee strength with a preparation test.

Milk volume

In seconds, applies to beverages with milk or milk foam.

```
milk volume: 28 sec.
OK: P  change: -/+
```

Milk quantity depends on the milk used, the milk temperature and the milk nozzle selected. Determine the desired volume with a preparation test.

The amount of milk foam may be smaller for the first beverage, since there is condensation in the chilled pipes. You should therefore press the milk button briefly before preparing the first beverage.

The milk amount value limits the amount of milk foam for the "milk foam on demand" preparation.

See page 19

Rest time for Latte Macchiato

When making a Latte Macchiato, the separation between the milk and the espresso will work better if the pause between dispensing milk and dispensing milk foam is increased.
The value can be set from 0 to 60 sec.

```
rest period: 15sec.
OK: P   change: -/+
```

Sequence of dispensing of milk and coffee

The setting for the sequence of beverage dispensing is only offered for beverages with milk components.

First milk then coffee / First coffee then milk / Milk and coffee together.

```
sequ.: coffee-milk
OK: P  change: -/+
```

Pre-brew

Aroma development

```
pre brew: on
OK: P  change: -/+
```

The pre-brew function is set to "on" at the factory for all coffee beverages except café crème.

"Step by step" instructions for settings and testing,

"Set water volume",
see page 31

Pre-brew: Before brewing, the ground coffee is wetted with hot water. This causes the coffee grounds to swell up and the aroma of many types of coffee to develop.

Test: Each setting can be tested in the beverage settings menu.

The settings are adjusted in relation to the factory setting.

C	*Cancel operation*
	Care button
P	*Select/confirm*
+	*Page forward* *Increase value*
−	*Page backward* *Reduce value*

The new values are saved when you exit the program.

Basic settings

- Language*
- Time*
- Date*
- Date/time
- Switch-on time
- Switch off time*
- Water hardness*
- Water filter*
- Keypad beep
- Brewing temperature
- Factory settings
- Display contrast

*For a description of the basic settings marked with *, see the Start-up chapter.*

Description of the other basic settings, see Start-up chapter page 12

C	*Cancel operation*
⟲	*Care button*
P	*Select/confirm*
+	*Page forward* *Increase value*
−	*Page backward* *Reduce value*

The new values are saved when you exit the program.

Access Basic Settings

> Press the P button briefly

```
select program
  browse: +
```

> Use the + button to browse through to

```
basic settings
OK: P   browse: -/+
```

> Select the basic settings program by pressing the P button

Date/time

Display of current date and time on the display.

```
date / time: on
OK: P  change: -/+
```

You can switch the display of the current date and time on and off here.

Automatic switch-on time

```
switch-on time: on
OK: P  change: -/+
```

Setting the switch-on time,

Switching on and off in timer operation
see page 24

You can switch the automatic switch-on time for the coffee machine on or off; by doing this, you activate the possibility of timer operation.

Keypad beep

```
sound: on
OK: P  change: -/+
```

Here you can turn on and off the keypad beep that sounds when the operating and beverage buttons are pressed.

Brewing temperature

```
brewing temp.:92°C
OK: P  change: -/+
```

Brewing temperature
> Tips and tricks
see page 48

You can set the temperature of the brewing water here.
The default is 92 °C.

Factory settings

```
factory sett.: no
OK: P  change: -/+
```

If you select "yes", all basic settings and all beverage settings are reset to the factory settings.

All individual settings are lost if you reset to the factory settings.

Display contrast

```
display contrast
OK: P  change: -/+
```

Here you can set the contrast of the display.

C	*Cancel operation*
⟲	*Care button*
P	*Select/confirm*
+	*Page forward* *Increase value*
−	*Page backward* *Reduce value*

The new values are saved when you exit the program.

Read counters

```
counters
OK: P browse: -/+
```


You can display the number of beverages prepared here.

> Use the plus button to browse through the individual beverages

Example of espresso:

```
Espresso  269
 browse: -/+
```

As soon as all beverages have been displayed or the C button has been pressed, the message appears:

```
reset all counters
 No: C     Yes: P
```

Keep counter settings:

> Press the C button

Delete all counters:

> Press the P button

Other settings

Set the grinding degree

With the infinitely adjustable grinders, you can tune your WMF 800 optimally for your type of coffee. If you change your type of coffee, you can adjust the grinding degree.

Use the supplied multitool.

> Open the lid of the bean hopper
> Engage the multitool on the grinding degree setting knob
> Start the coffee dispensing cycle, and wait until the grinder starts

- Grinding should be finer: press the multitool down, and turn it counter-clockwise
- Grinding should be coarser: press the multitool down, and turn it clockwise

- The grinding degree can be set finer only if the grinders are running.
- Never adjust by more than a quarter turn in one step.
- Do not go past the stop with force.

The factory setting for the grinding degree is designed for the properties of average coffee beans. The effect of a change in the grinding degree can be evaluated only after dispensing the second cup after the new setting has been made.
The following limits apply to the adjustment:
Grinding degree too fine:
The dispensing stream is interrupted, and/or flow fault:
–> the ground coffee is stopping up the brewing sieve.
Grinding degree too coarse:
The coffee flows too fast, the crème is too light and has too little body, the aroma is flat.
Correct setting:
Check your setting by making a double cup of espresso If the dispensing stream is interrupted, and/or a flow fault is indicated on the display, then set the grinding degree at least a quarter turn more coarse.

Spülung Milchsystem
läuft

Care

The care of your WMF800 is very important, not least so that your coffee is always prepared perfectly.
The display notifies you as soon as the WMF800 must be rinsed, cleaned or descaled.
The unique **WMF Connect & Clean milk system rinse** provides you with a very easy to maintain cleaning system for beverages with milk components.

Care overview

Care programs:

- Warm-up rinse/Coffee system rinsing
- Milk system rinse WMF Connect & Clean
- Cleaning the machine - Cleaning program
- Replace water filter
- Descale machine

Care programs
see page 36

Manual cleaning:

- Cleaning the milk system
- Cleaning the brewing unit
- Cleaning the coffee grounds container
- Cleaning the water tank
- Cleaning the drip tray
- Cleaning the bean hopper
- Cleaning the machine casing

Manual cleaning
see page 43

General care programs

The automatic coffee system rinse requires that sufficient water be in the tank at all times.
The rinse water (min. 120 ml) is caught in the drip tray. Empty the drip tray regularly or place a container under the All-in-One spout during the rinse.

After each brewing cycle, in the heating up phase and during the care programs, so-called release water runs into the drip tray. This rinses any remaining coffee from the pipes. This is a completely normal procedure and not an error in the coffee machine.

Run the care program regularly, and without delay when the request to do so appears in the display. WMF assumes no liability for damage due to lack of cleaning or descaling or due to the use of other cleaning or descaling agents than those provided by WMF. All guarantee and warranty claims are then void.

Cleaning and descaling agents are irritants and during execution of the programs, they become very hot. Avoid any contact with these liquids. The plastic parts of the coffee machine, with the exception of the water tank, may not come into contact with the descaling agent.
Follow the instructions on the packaging and in the Safety chapter.

Call up the care programs

To select the care programs without a previous request on the display:

> Press the care button briefly

> Use the care button to browse to the desired program
> Select the displayed program with the P button

Care button

C	*Cancel operation*
	Care button
P	*Select/confirm*
+	*Page forward* *Increase value*
–	*Page backward* *Reduce value*

The new values are saved when you exit the program.

Warm-up rinse/Coffee system rinse

The coffee system rinse is automatically performed when the machine is switched on or off.
A warm-up rinse can be called up on demand.

```
warm up rinsing
OK: P  browse: -/+
```

> Place an appropriate container under the All-in-One spout
> Start the rinse with the P button

The pipes of the coffee machine are rinsed with hot water.
Hot rinse water is emptied through the All-in-One spout.
After the rinse, the ready to operate display appears.

```
your selection pls
08:15  25.08.2008
```

WMF Connect & Clean milk system rinse

The WMF Connect & Clean milk system rinse is unique world-wide; it allows you to easily maintain perfectly clean systems for beverages with milk components and thus maintain consistently enjoyable coffee.

> Slide the All-in-One spout to the top position

```
milk system rinsing
OK: P  browse: -/+
```

> Select the displayed program with the P button

The display reports the individual activities that must be done before the rinse.

> Place an appropriate container under the All-in-One spout

```
connect hose
start: P
```

> Wipe off the outside of the milk hose with a clean, damp cloth
> Place the milk hose with the milk nozzle on the hot water spout and turn it clockwise to the stop
> Start the rinse with the P button

Milk system rinse time approx. 30 seconds

Place the milk hose on the hot water spout and turn it clockwise to the stop

The coffee machine's milk system is rinsed with hot water.
Hot rinse water is emptied through the All-in-One spout.
The display prompts:

```
lower spout into
beverage position
```

> Slide the All-in-One spout downward, out of the top position

The display indicates:

```
your selection pls
08:15  25.08.2008
```

> Turn the milk hose anticlockwise, disconnecting it from the hot water spout

After the rinse, some hot water remains in the milk hose. Hold the open end of the milk hose over the drip tray so that the remaining rinse water can run out.

If beverages with milk were prepared, after 20 minutes or at the latest when switching off, the machine automatically requests a milk system rinse.
Confirm with the P button and perform the milk system rinse.
The All-in-One spout is cleaned by a pulse of steam at the same time.
The milk rinse can be delayed with the C button.

Follow manual milk system cleaning instructions.
See Page 43

Cleaning the machine - Cleaning program

Do not drink the cleaning solution that comes out of the spout during cleaning.

```
machine cleaning
OK: P  browse: -/+
```

Start the care program without request, see page 36

The cleaning program takes 6 minutes.

> Confirm machine cleaning with the P button
> The individual steps appear on the display on request

```
empty drip tray
```

```
refill water tank
```

```
place 3L container
under spout
```

> Place an appropriate container (min. 3 litres) under the All-in-One spout

```
insert tablet into
coffee grounds slot
```

> Open the lid of the manual insert
> Add a cleaning tablet together with the yellow sponge

```
start: P
```

> Confirm with the P button

The cleaning program starts.
A countdown timer indicates how long the cleaning will last.

```
cleaning in progress
time remain.: 6 min.
```

After 6 minutes, the machine cleaning ends.
The display calls for a manual milk system cleaning. This display is cleared when you press the C button.

A cleaning tablet consists of a white tablet and a yellow sponge.

After 230 brewing cycles or 7 days, the request for machine cleaning appears on the display. The display clears after the first beverage is dispensed.
Cleaning must take place within the next 50 brew cycles, however, at the latest, the next day. Otherwise, beverage dispensing will be blocked. The block will be cleared after a cleaning.
The cleaning interval is increased for less than 25 brewing cycles per week. The next cleaning is due after 14 days.

Set the cleaning for a specific time
You can manually set the cleaning once for a desired day, for example, Sunday evening. From then on, each week on Sunday, the cleaning prompt will be displayed.

Replace water filter

Call up care program
see page 36.

Remove milk foamer
see Cleaning the milk system
page 43

```
filter exchange
OK: P  browse: -/+
```

> Confirm with the P button

```
remove water tank
```

```
remove old filter
place new filter
```

> Remove the old filter
> Insert a new filter
> Fill the water tank with cold tap water
> Place the lid on the water tank

The lid must be on the tank when it is put in place.

> Slowly slide the water tank back into the machine
> After it is changed out, confirm by pressing the P button

Change water filter
Start-up program
see page 13

For initial use of a water filter

"Start-up" > "Insert water filter"
see page 8

and

"Start-up" > "Basic settings"
see page 13

```
filter rinsing
```

```
place 3L container
under h.w. spout
```

> Place a 3 litre container under the hot water spout
> Start the filter rinse with the P button

```
rinsing filter ...
time remain.: 4 min.
```

When rinsing the filter, you will hear unusual noises. This is normal. The noises will end during the filter rinse. During further operation, everything will sound normal again.

Use the filter change for a thorough tank cleaning.

Cleaning the water tank
see page 47.

After the rinse, the ready to operate display appears.

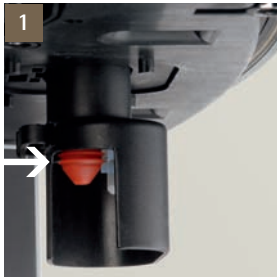
```
your selection pls
08:15  25.08.2008
```

Depending on the water hardness and the water flow, but after 3 months at the latest, the request appears to change the water filter.
The filter change can be delayed by pressing the C button.

Descale coffee machine

Do not drink the descaling solution that comes out of the spout during descaling.

> Remove the milk foamer
> Remove the red security seal from the milk nozzle by pressing lightly with your forefinger [1] [2] [3]



Remove milk foamer
see cleaning the milk system page 43

The red seal on the milk nozzle must be removed for descaling.

If the red seal is not removed, it can fall into the catch basin during descaling.

Total duration of descaling approx. 37 minutes. The procedure may not be interrupted.

```
machine descaling
OK:P  brwse.:care-bt
```

Call up care program
see page 36

> Press the care button
> Empty the drip tray
> Pull the water tank out of the machine towards the front
> Remove the filter cartridge if a water filter is used (important)
> Pour a whole bottle of WMF liquid descaling agent (750 ml) into the water tank
> Fill the water tank with water and close the lid
> Place an appropriate container (min. 3 litres) under the All-in-One spout
> Place another container (min. 1 litre) under the hot water spout
> Start the descaling with the care button

The descaling starts.
A countdown timer indicates how long until the descaling will last.

```
descaling ...
time remain: 37 min.
```

Place container underneath

Tip: Instead of two containers, you can use a sufficiently large container which fits under both spouts.

After approx. 30 minutes, the following displays appear:

```
empty water tank
OK: P
```

> Empty the water tank and rinse thoroughly with clear water

The remaining descaling solution must be emptied from the tank so that the coffee machine can then be rinsed with clear water and no descaling solution remains in the coffee machine.

> Confirm with the P button

```
refill water tank
OK: P
```

> Fill the water tank with cold tap water
> Place the lid on the water tank

The lid must be on the tank when it is put in place.

> Slowly slide the water tank back into the machine
> Press the P button to continue descaling

```
descaling ...
time remain: 1 min.
```

> Replace the filter cartridge
> Thoroughly clean the red milk nozzle security seal
> Replace the red security seal on the milk nozzle [4] [5] [6]
> Check that the security seal is properly seated

4

5

6

> Insert the milk foamer
> Fill up the water tank and replace it

The machine now heats up. Steam and condensed water will escape during this process.

The water hardness, the water flow and whether a tank filter is used determine the schedule for descaling. This time is calculated by the WMF800, and a request for descaling appears. Descaling can be delayed by pressing the C button; however, it must be carried out within the next 50 brew cycles. Otherwise, beverage dispensing will be blocked. The blocking will be cleared after a descaling.

Change water filter
Start-up program
see page 13

For initial use of a water filter

"Start-up" > "Insert water filter"
see page 8

and

"Start-up" > "Basic settings"
see page 13

Care program without request see page 36

Immediately following descaling, you will be prompted to clean the machine.

Cleaning the machine - Cleaning program, *see page 38.*

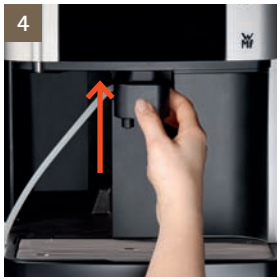
Manual cleaning

All parts of the milk system must be cleaned thoroughly at least once a week.

The milk system consists of:
- All-in-One spout
- milk hose
- milk nozzle

Cleaning the milk system

> Remove the grounds container from the coffee machine [1]
> Remove the hose from the milk container and the guide [2] [3]
> Slide the All-in-One spout upward [4]
> Operate the release on the back of the All-in-One spout [4]



> Slide the milk foamer downward [5] [6]
> Release the milk hose from the milk foamer [7]
> Remove the milk nozzle from the milk hose [7]
> Twist out the air intake pipe
> Unscrew the black cap from the air intake pipe
> Separate the upper and lower parts of the milk foamer. To do this, press the milk foamer against a hard surface, with the spout pointing downward. [8]

> Stir one measuring cap WMF milk system cleaner into 200 ml lukewarm water in a container
> Place all parts of the milk system [9] in the cleaning solution for 5 hours or overnight [10]
> Then rinse all parts thoroughly with running warm water [11]

With the brushes included with the machine, you can clean the narrow beverage spouts optimally.

Accessories and Spare parts chapter see page 68

> Assemble the upper and lower parts of the milk foamer
> Screw the plastic parts onto the air intake pipe
> Insert the milk nozzle into the milk hose
> Place the milk hose on the milk foamer [12]
> Insert the milk foamer from the bottom, and latch it in place [13] [14] [15]

> Move the All-in-One spout to the lowest position [16]
> Insert the milk hose into the guide [17] [18] [19]
> Replace the water tank, with its lid in place

Cleaning the brewing unit

The brewing unit must cool down before cleaning
Clean the brewing unit regularly.

> Switch off the coffee machine with the on/off button and unplug the power cord
> Open the brewer lid [1]
> Grip the brewing unit at the top with the thumb and forefinger [2]
> Release the brewing unit catch with the forefinger [2]
> Remove the brewing unit by lifting it upwards [3]

If the brewer is difficult to remove, the O-rings must be greased.

Grease O-rings see page 59

1

2

3

Use the multitool from the accessories.

> Unscrew the thread on the brewing unit head [4] with the multitool [5] turning anticlockwise

The wiper will fold out forward, and the brewing sieve is now visible

> Clean the brewing filter under running water or with a cloth [6]
> Rinse the brewing unit under running water [6]

Never clean the brewing unit in a dishwasher and never use any cleaner additives.

4

5

6

> Dry the brewing unit with a cloth.
  Allow to dry completely before replacing in the coffee machine.
> Remove the water tank and the grounds container
> Remove coffee grounds in the chutes with a vacuum cleaner [8] [9]
> Screw the brewing unit back on clockwise using the multitool until the scraper closes again [10]

8

9

10

Replace the brewing unit after it has been dried.

> Insert the brewing unit until the lock snaps [11]
> Close the brewer lid [12]

11

12

If the brewing unit cannot be inserted completely:
Turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide. Never use force.

General cleaning

Never clean the water tank, drip tray or the coffee grounds container in the dishwasher.

Cleaning the coffee grounds container

> Empty the coffee grounds container and rinse with water

The All-in-One spout must be in the lowest position and the milk hose must not run in front of the grounds container.

Cleaning the water tank

> Empty the water tank
> Remove the filter cartridge and the adapter (if a filter is used)
> Remove debris in the tank and on the adapter with a scrub brush
> Rinse the water tank with water
> Fill the water tank with cold tap water
> Place the lid on the water tank

The lid must be on the tank when it is put in place.

> Slowly slide the water tank back into the machine

Heavy calcium deposits can be removed with the WMF descaling agent. After descaling, rinse the water tank thoroughly in order to remove the descaling debris.

Clean the drip tray and drip tray grid

> Empty the drip tray and drip tray grid and rinse with water
> Replace the drip tray and drip tray grid

Cleaning the bean hopper

> Switch off the machine, unplug the power cord
> Wipe out the bean hopper with a dry, lint-free cloth

Machine casing cleaning/front panel cleaning

> Switch off the machine, unplug the power cord
> Clean the housing with a damp cloth

Tips and Tricks for Perfect Coffee Beverages

Tips and tricks

Water quality

Water quality is extremely important for preparing your coffee specialties. Excessive lime and chlorine will adversely affect the aroma. Prevent this by using the WMF water filter. Descaling also protects your WMF800 from scale deposits.
Change the water in the tank after long idle periods.

Cup preheating

Your cups are pre-warmed on the cup storage tray, which is passively heated by the boiler. Your espresso and all other drinks will stay hot longer.
We also recommend pre-warming them quickly with a little hot water.

The right cups

Use espresso cups of thick porcelain, which retain the pre-warm heat better. Their maximum capacity is 60 ml - but they should only ever be filled two-thirds full - and they are tapered. If the cups are too large, they allow the espresso to cool down too quickly at the surface.

Warm-up rinse

Run a warm-up rinse on the machine after switching on and after pauses in use. This brings the WMF800 up to its ideal operating temperature.
For a good espresso it is particularly important that it is hot.

Programming the taste of the coffee

Program the coffee strength and the amounts of water and milk individually to your taste for each coffee specialty.

Pre-brew

The pre-brew function is set at the factory for all coffee specialties except café crème.
Activate this setting for café crème as well, if you prefer a stronger coffee aroma.
If your espresso is too bitter, then deactivate this function.

Brewing temperature

The brewing temperature is factory set to 92 °C, which is ideal for coffee with 100 % Arabica beans. If you are using coffee with a proportion of Robusta beans, a reduction in brewing temperature to no less than 88 °C is recommended.
Too high a brewing temperature can "burn" the coffee, causing it to taste bitter.

Grinding degree setting

Together with the quantity of ground coffee, the grinding degree influences the generation of the "body" or "richness" of the coffee, and the formation and persistence of the crème. The finer the coffee is ground, the more strongly its contents are released into the coffee. Adjust the grinding degree optimally for the type of coffee used.

Preparing milk foam - see Operation chapter; Connecting milk - see Start-up chapter; Cleaning milk system - see Care chapter; Care programs - see Care chapter; Cleaning the bean hopper - see Care chapter; Preparing beverages - see Operation chapter.

Varieties of coffee

Coffee is assessed by its qualities such as acidity, aroma, body and fragrance. 100 % Arabica guarantees top quality. In the end, the choice of top-quality coffee that comes to your breakfast table is a matter of your individual taste.

Quantity of coffee beans

Once roasted coffee beans have been unpacked, they lose their aromatic components within days. Therefore, only pour as many beans into the coffee bean hopper as you expect to use in the next few days; frequent topping off is better.

Storage

For best preservation of the aroma, seal your coffee well and store it in a cool dry place, free of odours, since dampness and oxygen are the number one aroma killers.

Cleaning the bean hopper

Coffee contains oils and fats which become deposited on the surfaces of the hopper. In the presence of oxygen, these oils oxidise and seriously affect the taste of the coffee. Therefore, regularly rub down the bean hopper - depending on usage - using a dry, lint-free cloth.

Types of milk

Milk foam comprises the protein elements in the milk. A high protein content in the milk increases the quality and stability of the milk foam.

Refrigerate milk

Milk is a very sensitive food. We recommend keeping milk in the refrigerator before use. Not long after taking from the refrigerator, return unused milk to the refrigerator, or use the milk cooler.

Hygiene

Take care to maintain absolute cleanliness when opening milk packaging and when handling the milk hose.
Dirty hands and utensils can introduce harmful bacteria into the milk. Unopened UHT milk is generally free of harmful bacteria.

Care

The care of the WMF 800 is particularly important for perfectly prepared coffee. Therefore, run the appropriate care programs as requested on the display, and also regularly perform manual care.

Preparing milk foam - see Operation chapter page 19; Connecting milk - see Start-up chapter page 10; Cleaning milk system - see Care chapter page 43; Care programs - see Care chapter page 36; Cleaning the bean hopper - see Care chapter; page 47; Preparing beverages - see Operation chapter page 16

International specialties at the touch of a button

Espresso

The little black coffee with the strong aroma. Cognoscenti prize the characteristic crème.

Two espressi

"Due espressi". The Italian way of enjoying coffee - best with a friend. Or you can indulge in "un doppio".

Latte macchiato

The speckled milk with the characteristic of 3 layers: warm milk, espresso, milk foam.

Café crème

A balanced mixture of coffee. The special preparation technique generates the crème.

Two café crème

Two cups, when you don't want to be alone when you enjoy your café.

Milk

Warm milk or milk foam. Refined palates mix in a little cocoa powder.

Cappuccino

Espresso with milk and a cap of milk foam. It takes its name from the brown habit of the Capuchin monks.

Two cappuccini

The perfect way to spend time with a friend. Prepare two cups at once.

Hot water

A cup of tea for a spare moment.

Messages and Tips

Operating messages

Empty coffee grounds container

```
empty grounds cont.
```

```
beverage sel. locked
grounds cont.missing
```

The coffee grounds container is full

> Remove the coffee grounds container, empty it and rinse it with water
> Wipe the coffee grounds container dry
> Replace the coffee grounds container
> Confirm with the P button

Always have the coffee machine turned on when changing the coffee grounds container, so that the electronic counter registers the fact that it was emptied.

Refill water tank

```
beverage sel. locked
refill water tank
```

```
beverage sel. locked
water cont. missing
```

The water tank is nearly empty

The water tank will not be completely emptied, in order to prevent air from entering the coffee system.

> Lift the water tank slightly and remove it
> Empty the remaining water
> Fill the water tank with cold tap water

Water can then be added, with the lid in place.

> Place the lid on the water tank

The lid must be on the tank when it is put in place.

> Slowly slide the water tank back into the machine

Water tank lid is missing

```
tank lid missing?
```

The lid is not in place, or is incorrectly seated?

> Place the lid on the water tank

The machine is not ready to operate without the cover

Bean hopper is empty

```
refill beans
confirm beverage
```

There are not enough coffee beans in the coffee bean hopper

Grinding is interrupted.

> Pour coffee beans into the bean hopper

> Press the beverage button again

The grinding process continues and the additional coffee required for the brewing cycle is ground. The selected beverage is then brewed.

Insert coffee grounds

```
insert coff. grounds
select beverage
```

The manual insert lid is open

> Insert the ground coffee

> Close the manual insert

> Select the desired beverage with the beverage button

This procedure can be cancelled with the C button.

Ground coffee that has already been inserted is removed via the coffee grounds container.

Change filter

```
your selection pls
replace water filter
```

The water filter must be changed

> Change filter (see “Care” chapter)

Brewer lid is open

beverage sel. locked
lid open

The coffee machine brewing unit lid is open

> Close the brewer lid

Clean control panel

clean control panel

Find the cause:

Operator control panel is not clean, buttons do not respond.

For the message:

> Press the on/off button and switch off the machine
> Clean the operator control panel with a damp cloth
> Switch on the machine again

If the message continues to appear:

> Please call the service

Error messages and malfunctions

Basic procedure in case of error messages or malfunctions:
Switch coffee machine off and then on again after a few seconds. Repeat the process that caused the malfunction. In many cases, this eliminates the malfunction and you can continue to use your coffee machine.
If this is not successful:
Search in the error list for the error message and follow the instructions.
If this is not successful, or the error displayed is not listed, please call the WMF service hotline.
Some messages lead to blocking of individual functions. You will notice this by the fact that the beverage button light goes out. The beverage buttons that are still illuminated can continue to be served.

WMF service hotline
see page 64

The serial number is on the left, inside the machine. Remove the coffee grounds container in order to read it.

Error messages on the display

Error message	*Action*
Insert brewer	Brewer is not inserted: > Insert brewer
Brewer limit switch	Brewer unit not inserted correctly: > Insert brewing unit correctly
	Brewing unit stiff: > Remove brewer, open brewing chamber with multitool, apply a thin layer of the grease from the accessories kit to the red gasket
Flow error (water tank is empty)	> Fill the water tank > Bleed machine: Dispense hot water until a constant stream of water comes out
Flow error (water tank is full)	Air in the system, possibly associated with loud pump noise: > Check whether the water tank is pushed in completely > Bleed machine: Dispense hot water until a constant stream of water comes out Water filter or sieve stopped up > Change filter, clean the sieve The check valve in the water tank spout is dirty > Clean the water spout on the water tank from the back with a small brush

Flow error (water tank is full)	No hot water dispensing: > Remove water filter/dirt trap from tank, try again The O-ring on the water spout supports is defective or swollen > Replace the O-ring *See Page 59* Brewing unit stopped up: > Remove brewing unit, clean manually, insert and carry out cleaning program Grinding degree too fine: > Adjust the grinding degree by a quarter rotation > Vacuum out the grinder chute
Cleaning halted Flow error	> Bleed machine: Dispense hot water until a constant stream of water comes out > Press the C button *The cleaning continues.*
EPROM Error	> Switch machine on/off *If the error repeats, the malfunction must be corrected by the WMF Service Center.*
Motor driver error	> Switch machine on/off *If the error repeats, the malfunction must be corrected by the WMF Service Center.*
Grinder blocked	The grinder is blocked by foreign bodies: > Switch off the machine, unplug the power cord > Vacuum out the bean hopper > Turn grinders clockwise with the multitool in order to be able to remove foreign bodies > Switch machine on > Start the grinder by pressing the beverage button > When the grinder is clear again: Set the grinding degree again Grinding degree too fine: > Set grinding degree coarser

Clean the brewing unit
Care > brewing unit
see page 45

Other settings
> Set grinding degree,
see page 33

WMF Service Hotline,
see page 64

Grinding degree setting
> Other settings
see page 33

Temperature sensor steam Temperature sensor water	> Switch off coffee machine, allow to cool and switch on again *If the error repeats, the malfunction must be corrected by the WMF Service Center.*
Timeout level *See flow error*	Air in the system, possibly associated with loud pump noise: > Check whether the water tank is pushed in completely > Take milk hose out of the milk container and press the milk foam button If hot water comes out instead of steam: > Carry out descaling If steam comes out: > Please call the hotline

Errors with no malfunction display

Error	*Action*
No milk foam/milk output, but milk in reservoir	> Check the milk hose is not kinked or crimped > Lay the milk hose again > Clean the All-in-One spout > Clean the steam nozzle
No milk foam, only warm milk	> Carry out milk system rinse If the problem continues: > Cleaning the milk system All components must be clean, and the passages must be clear. *Cleaning the milk system. See Page 43* If there is no steam: > Clean steam nozzle *Clean steam nozzle. See Page 59*
Milk or milk foam is too cold	> Check whether the correct milk nozzle is mounted (brown for refrigerated milk, transparent for unrefrigerated milk)
Milk is too hot and there is too little, or milk foam has bubbles	Milk is too hot: > Refrigerate milk > Check that milk hose is not kinked or crimped, > Route the milk hose again > Ensure that the correct milk nozzle is on the milk hose (transparent for unrefrigerated milk) Leakage: > Check all connections and seals of the All-in-One spout

Care > Milk system cleaning
see page 43

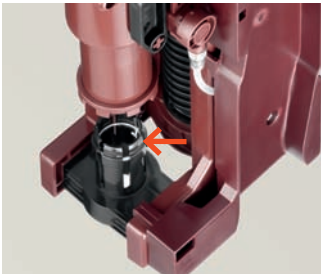
Clean steam nozzle
see page 59

Water tank is difficult to remove	> Lightly smear O-rings on water spout supports with WMF gasket grease
Brewing unit is difficult to remove and replace	> Lightly the smear O-rings on the brewer with WMF gasket grease
Pump makes loud noises *See also Flow Error.*	Water tank is not inserted correctly (air in the system). > Push in water tank completely > Bleed machine: Dispense hot water until a constant stream of water comes out *Hint: it is normal if the water pump runs independently from time to time during operation; it fills the system automatically.*
Coffee has no crème	• Unsuitable coffee mixture or coffee is not fresh • Quantity of ground coffee is set too low • Cups too cold: pre-warm • Grinding degree too coarse: Set grinding degree finer • Carry out warm-up rinse
Brewing unit can no longer be pulled out or inserted	Brewing unit is not in the basic position > The brewing unit can be adjusted using the multitool until the brewer can be inserted > Remove coffee grounds residue from the inside of the brewer
Noticeably large amount and very coarse ground coffee in brewer area	> Check grinding degree setting and set finer if necessary Check whether the metal spring ring is missing from the brewer plunger: > Remove the brewer and open it completely by turning it clockwise *The brewer plunger on the bottom of the brewer is now visible.* > Install the metal ring

Grease O-rings
see page 59

Brewing temperature
see Settings > Basic settings
see page 30

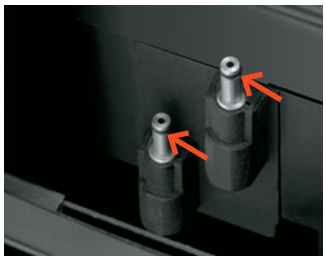
Settings > Grinding degree setting
see page 33



Grease O-rings

> Use only WMF gasket grease

The grease is specially matched to the material and is safe for food preparation equipment.

O-ring for water tank tank spout support	*If the water tank is difficult to remove and replace.* *If a "flow fault" is displayed frequently.* > Lightly smear the O-rings on the water spout supports with WMF gasket grease	
O-rings in brewer	*If the brewer is difficult to remove and replace.* *If the O-rings are very dry.* > Lightly smear the O-rings on the brewer with WMF gasket grease	

Clean steam nozzle

Clean the steam nozzle in the All-in-One spout	*If no milk foam is produced, even after a milk system rinse.* > Remove the milk foamer > Remove the red seal from the steam nozzle *See descaling page 41* > Clean the steam nozzle carefully with one of the small cleaning brushes provided	

Safety

Safety instructions

At WMF, we pay the utmost attention to the product features, to ensure the machine is as safe as possible. The effectiveness of the built-in safety devices is, however, only guaranteed if the following points are observed:

Carefully read through the user manual before operating the coffee machine. Disregarding the hazard instructions can cause serious injuries and can damage the machine.

Caution. Health hazard.

- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the machine.

The height of the installation surface above the floor is at least 850 mm.

Caution. Electric shock.

- When the machine is not in use, and before starting manual cleaning, disconnect it from the power source (unplug it).
- Do not operate the machine if the power cord or plug is damaged, or if a malfunction has developed in the machine or if the machine has been damaged in any other way. The machine must be returned for maintenance and repair to the WMF Service Center.
- Do not allow the power cord to hang down over the edge of the table or work top.
- Do not expose the machine to the effects of weather (frost, damp). Do not use the machine outdoors.
- The unit is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.

Caution. Burning and scalding hazard.
Let the machine cool down before starting manual cleaning. The same applies when attaching or removing components and accessories.

Caution. Risk of injury.

- The unit must be placed on a level, flat, and sturdy surface.
- Maintenance and repair work may be performed only by the WMF Service Center, using original spare parts.

Hazard instructions

Despite all safety devices, hazards remain with every machine if used incorrectly. Therefore, please observe the following instructions when using the machine so as to prevent injury and health hazards:

Risk of injury.
Do not reach into the coffee bean hopper when the machine is switched on and plugged in. The mechanical parts in the hopper can cause injuries.

Caution. Health hazard.
The beans hopper and manual insert may only be filled with materials for the use intended.

Caution. Burning and scalding hazard.
The All-in-One spout for hot beverages and milk foam, and the hot water spout become very hot during operation.
The liquids that are dispensed and the steam from them are also very hot. Therefore do not touch the components and equipment surfaces in these areas, and do not allow hot liquids and steam to come into contact with you.

Caution. Electric shock.
Do not allow liquids to enter the inside of the machine casing except within the intended containers. Do not clean the machine using running water, steam cleaners or steam jets. Do not unscrew the machine covers and do not reach into the innards of the machine, even using tools.

Caution. Irritant. Health hazard.
Cleaning and descaling media are irritants and become very hot during execution of the programs.

- Avoid any contact with these liquids.
- Keep away from children and unauthorised persons.
- Do not ingest them, nor mix them with other chemicals.

Also note:

- Do not eat or drink whilst using them.
- Ensure good ventilation whilst using them.
- Thoroughly wash hands and face after using them, even during breaks.
- Plastic parts of the coffee machine, with the exception of the water tank, may not come into contact with the descaling agent.
- Take care that no adjacent objects and textiles, etc. come into contact with the descaling agent.
- Use only WMF cleaning and descaling media.

Warranty/Guarantee

During the warranty period, WMF warrants that the product will be free from defects. The warranty period will expire after two years or 7,000 brewing cycles have been performed, whichever comes first. If used commercially (not in a private household), the warranty period is limited to one year. A maximum of 7,000 brew cycles may be performed during this time. The warranty period starts on the day the contract for sale of the product has been concluded.
If, during the warranty period, any malfunction develops in the product, WMF shall be entitled to replace the product (or the defective part thereof) free of charge. Warranty claims are limited exclusively to this liability. Any other claims are excluded from warranty. To validate the claim under warranty, appropriate proof of purchase is required. Warranty claims are restricted to Germany. Within the warranty period your statutory rights as purchaser to subsequent performance, price reduction, cooling-off period and compensation for damages under §§ 437 ff BGB remain unaffected. Please observe our General Terms and Conditions.
To activate the warranty, please return the enclosed warranty card to WMF.
Of course, the statutory warranty rights of the buyer are not limited by this warranty declaration. Where the product is sold to an individual dealing as a consumer, the warranty entitlement in no way affects the purchaser's statutory rights.
The warranty period is only valid if the repairs to the product are carried out by WMF Service Center. The warranty period expires if repairs are performed other than by WMF Service Center.

WMF shall bear no liability under the above warranty in respect of any defect arising from:

- All parts that are subject to normal wear (including seals, etc.)
- Effects of weather, scale deposits, chemical, physical, electrochemical or electrical influences, which are not the fault of WMF;
- Non-compliance with the instructions for handling, maintenance and care of the device according to the User Manual;
- Use of any replacement parts other than WMF original replacement parts, or improper installation by the consumer or a third party, or improper or negligent handling;
- Improper modifications or repair work carried out by the consumer or a third party without authorisation from WMF;
- Unsuitable or improper use. It is considered improper use of the device if more than 7,000 brewing cycles have been carried out using the machine during the warranty period.

24 Month Premium Service Maintenance

WMF Service Center

Have a question on the operation or function of your WMF 800 ? Call us on our WMF Service Hotline. Or send us an e-mail. The WMF Service Center is the first point of contact, along with your specialist dealer.

This procedure applies only within Germany and Austria.

In Germany:

- Telephone: +49 (0)180-2963100 (6 cents per call in Germany)
- Service-WMF1000@WMF.de

In Austria

- Telephone: 0043-664-8146270
- Email: servicecenter-WMF1000@wmf.at

We will pick up your coffee machine at your place, and repair it at the WMF Service Center.
You will get your machine back after repairs.
For warranty claims, this premium service is completely free of charge.

Procedure

- The machine will be collected during the next working day.
- You can advise the WMF Service Center of the time and place for the machine to be collected.
- Prepare your WMF 800 for shipping, packed in the original carton, and have it ready for pick-up. Machines that are not in the original packaging cannot be taken for service.
- Important. The completed service ticket and a copy of the proof of purchase should be available.

Warranty conditions See page 66

Service/Maintenance/Repair at the WMF Service Center

This procedure applies only within Germany and Austria.

> Coffee machine is inspected upon receipt
> If not covered under warranty, or if the warranty period has expired, you will receive a cost estimate
> Repair in our Service Center within 5 business days from receipt of the coffee machine and approval of the cost estimate
> After repair, your WMF 800 will be returned to you immediately by package carrier

Warranty conditions See page 63

Name and address of the Warrantor:

In Germany:

WMF Württembergische Metallwarenfabrik
Aktiengesellschaft
Eberhardstraße
73309 Geislingen/Steige

In Austria

WMF Österreich GmbH
Etrichgasse 1
6020 Innsbruck

Warranty claims should be submitted to the above address.

Service ticket WMF 800

Don't forget to include the completed service ticket and a copy of the proof of purchase in your package.
Attention: Handling of shipping of your WMF 800 occurs via the WMF Service Center. The package is collected from your premises.

"Service procedure using the Service Center" see page 64

Sent from:

Company/name:

Address:

Post code:

Telephone: Fax:

E-mail:

Reason for return

Cost estimate
If no warranty is applicable. (Check where applicable)

○ by letter ○ by e-mail

○ by fax

Repair approval

Repair approval up to an amount of Euro

City, Date Signature

Cut out this service ticket, or copy this page.

Transport and disposal of the coffee machine

- Keep the original packaging for use for transport.
- Please empty the water tank, drip tray, filter sets and bean hopper before transporting.
- Always ship or transport the machine in the original carton, with its styrofoam supports.
- Consult your local authority for options on disposal of the machine at the end of its working life.
- This device is subject to the directive on waste electrical and electronic equipment (WEEE/EU directive) and may not be disposed of as domestic waste.
  Further information can be obtained from your local recycling depot or from our WMF Service Center.

WMF Service Hotline, see page 64

Accessories and Spare parts

Scope of supply

Designation

- WMF Milk system cleaner (in the polystyrene section)
- WMF 800 document set
  - User Manual
  - Care information
  - Quick reference
  - Carbonate hardness test
  - Warranty certificate
- WMF Water filter cartridge with adapter and installation instructions (in the water tank) optional
- WMF 800 accessories in a plastic bag, with:
  - Milk nozzle (transparent, for unrefrigerated milk)
  - Multitool
  - WMF cleaning tablets
  - Small cleaning brushes
  - WMF gasket grease
  - Elastic seal for the milk nozzle

Cleaning agents, cleaning solutions and descaling agents are irritants to people, textiles and plastic parts.
Strictly comply with the safety instructions on the package.

Optional accessories and spare parts

You can obtain cleaning media, i.e., WMF milk system cleaner, WMF cleaning tablets, WMF descaler and WMF water filters from your specialist dealer.

Your enjoyment of coffee will be perfect with the Barista set.
The WMF brand stands not only for professional coffee machines, but for everything that constitutes the entire experience of drinking, eating and cooking. Therefore we have developed the right matching accessories for your WMF 800. In addition to the milk cooler, with active milk refrigeration, you will receive everything that makes for perfect enjoyment of coffee.
Ask your specialist dealer for Barista.

Technical Data

Power rating	1,7-2,3 kW
Supplied power	1/N/PE ~ 50/60 Hz; 220/240 V
On-site circuit protection	maximum 16 A
Daily capacity	35 cups
Coffee bean hopper	250 g
Variable brewing chamber	6 to 15 g
Water tank capacity (without filter)	2.2 litres
Coffee grounds container	approx. 15 - 20 portions
Height-adjustable All-in-One spout with milk nozzle	67 to 141 mm
High-performance pump	15 bar
Independent heating systems	2
External dimensions	Width 305 mm Height 400 mm Depth 443 mm For maintenance and cleaning, there must be at least 250 mm space on the top side of the machine to dismantle the brewer.
Weight empty	approx. 16.0 kg
Weight of brewer	1.2 kg
Cable length	approx. 1.0 m
Continuous sound pressure level (Lpa)	< 70 dB (A)
Machinetype	03 0400
Manufacturer	WMF Group

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